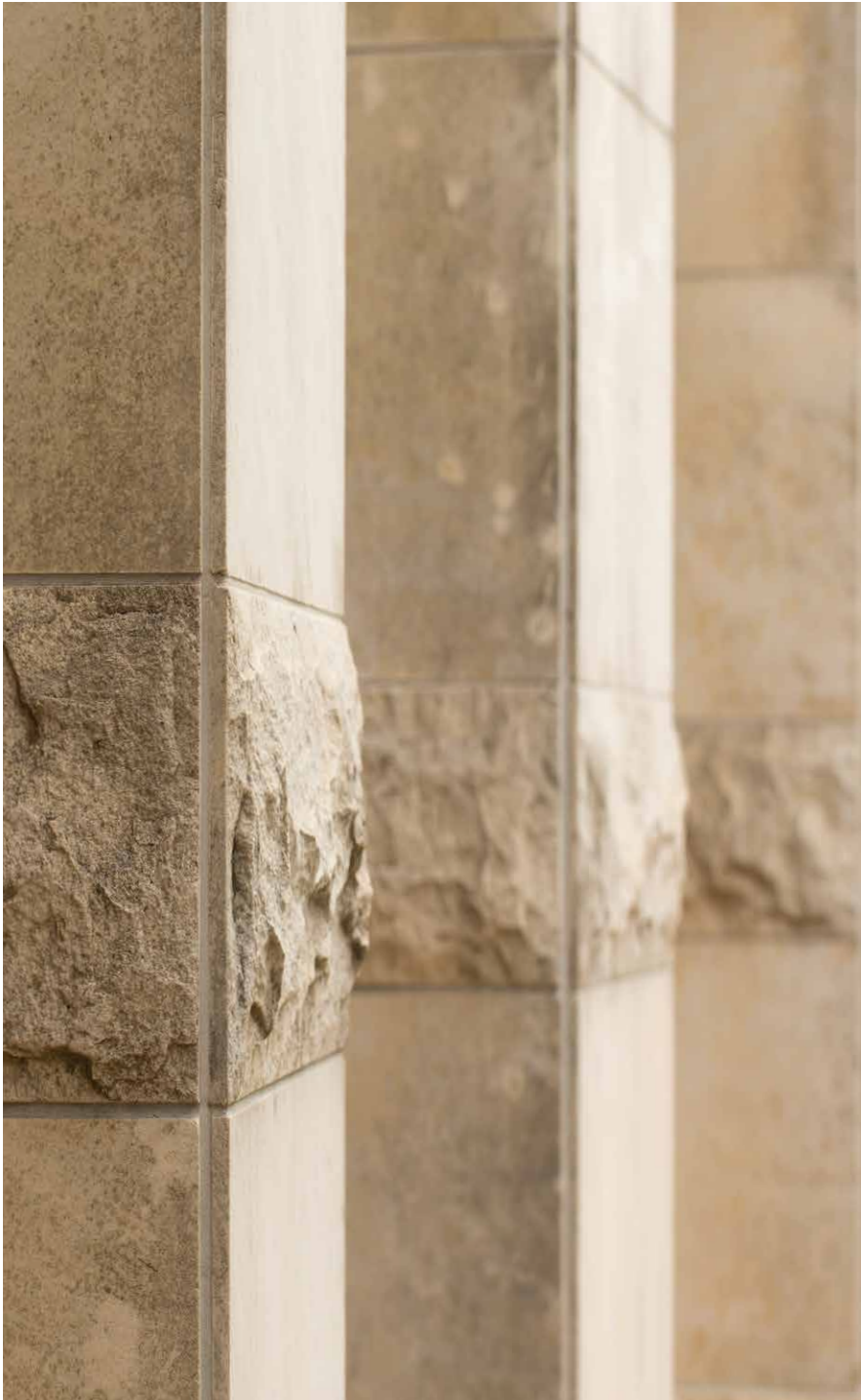




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OPUS ONE  
VINTAGE 2018 RELEASE



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# *Introduction*

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TIME IN PERSPECTIVE

TIME IN  
*Perspective*

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*“Change is the only constant in life.”*

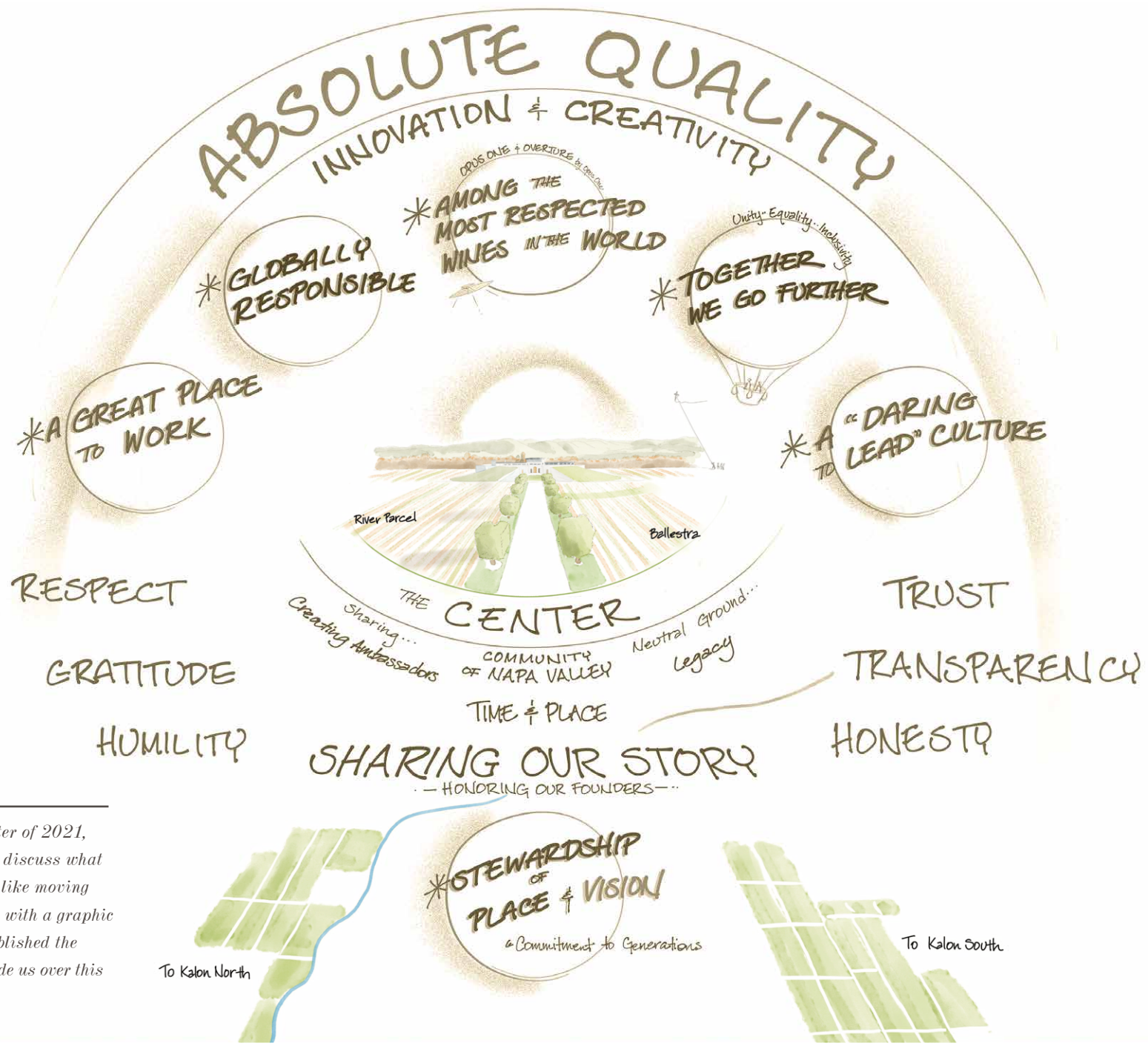
—HERACLITUS

The release of our Opus One 2018 marks the 40<sup>th</sup> vintage of our founders’ dream. Baron Philippe de Rothschild once said “Making a great wine is easy; it is just the first 100 years that are difficult.” Our vision has always incorporated this important perspective of time. We are very proud, even humbled, by the recognition that Opus One has garnered over 40 years and we realize that we are early on in the journey.

In January 2021, our team met to develop our 2030 vision for Opus One. Every part of the organization participated; the input of every employee was sought with the goal to develop our roadmap over the next decade. After careful discussion, it was clear for everyone that the vision and shared dream of Robert Mondavi and Baron Philippe de Rothschild will guide our future direction for generations to come. Our goal remains for Opus One to be among the most respected wines in the world.

It is also clear that we are aligned on how we will go about our next decade. We will move forward with respect, gratitude and humility while being globally responsible in how we sustain our environment, team and business. Partnerships and collaboration represent a critical component of our way of working — we believe that “together we go further.” We are stewards of our founders’ vision and estate vineyards.

Change challenges our singular vision at Opus One and presents us with an opportunity to expand beyond what we thought possible. We will continue to build upon our first four decades by enhancing and evolving our efforts to embrace the duality of tradition and innovation as part of this enduring story and vision for years to come.



Over the first quarter of 2021, we met virtually to discuss what Opus One will look like moving into 2030. Working with a graphic facilitator, we established the pillars that will guide us over this next decade.



# *The Estate*

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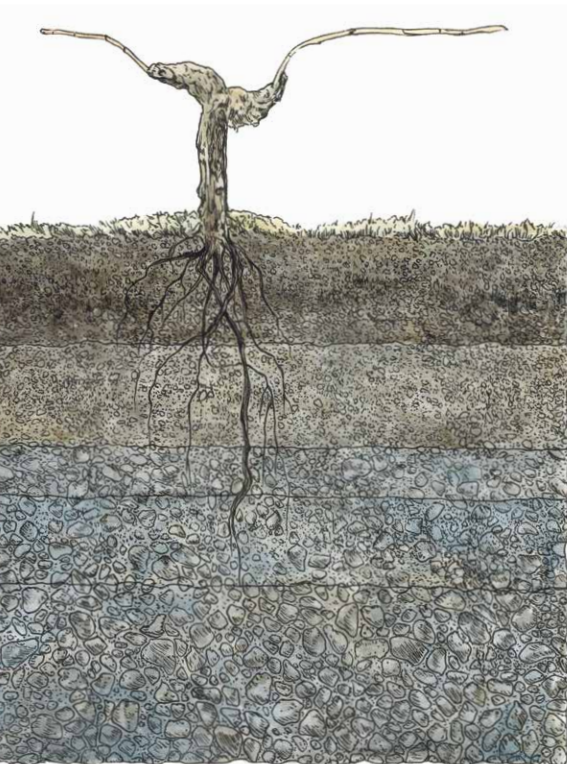
OUR ESTATE VINEYARDS

COMMITMENT TO SUSTAINABILITY

OUR ESTATE  
*Vineyards*

*A unique expression of place*

Rooted in the Oakville AVA, our estate vineyards are divided into four parcels: To Kalon North, To Kalon South, Ballestra and River Parcel. These vineyards are situated on the Oakville alluvial fan, extending east from the Mayacamas Mountains and descending from the western edge of the valley, to the Napa River.



SOIL

0-60 CM

*Top soil is black, rich in organic matter, good structural porosity 40 to 50% of coarse fragments (gravels and pebbles)*

60-160 CM

*Black, gravel and pebbles layers (30 to 40% of coarse elements); texture clay silt*

140 CM

*Rootzone depth observed*

160-170 CM

*Brown, clay silt, 60 to 80% of coarse elements, soft structure*

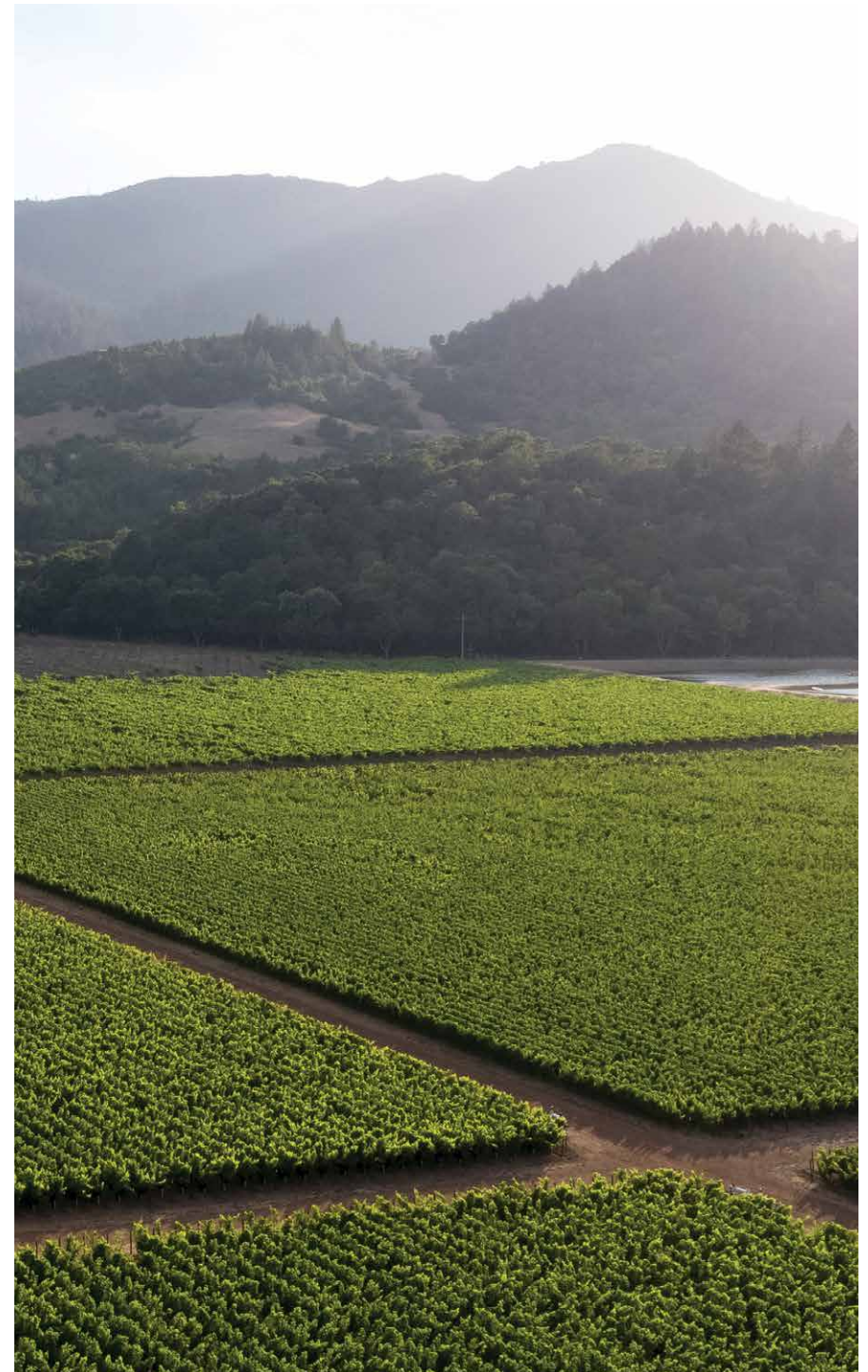
*No sign of compaction*

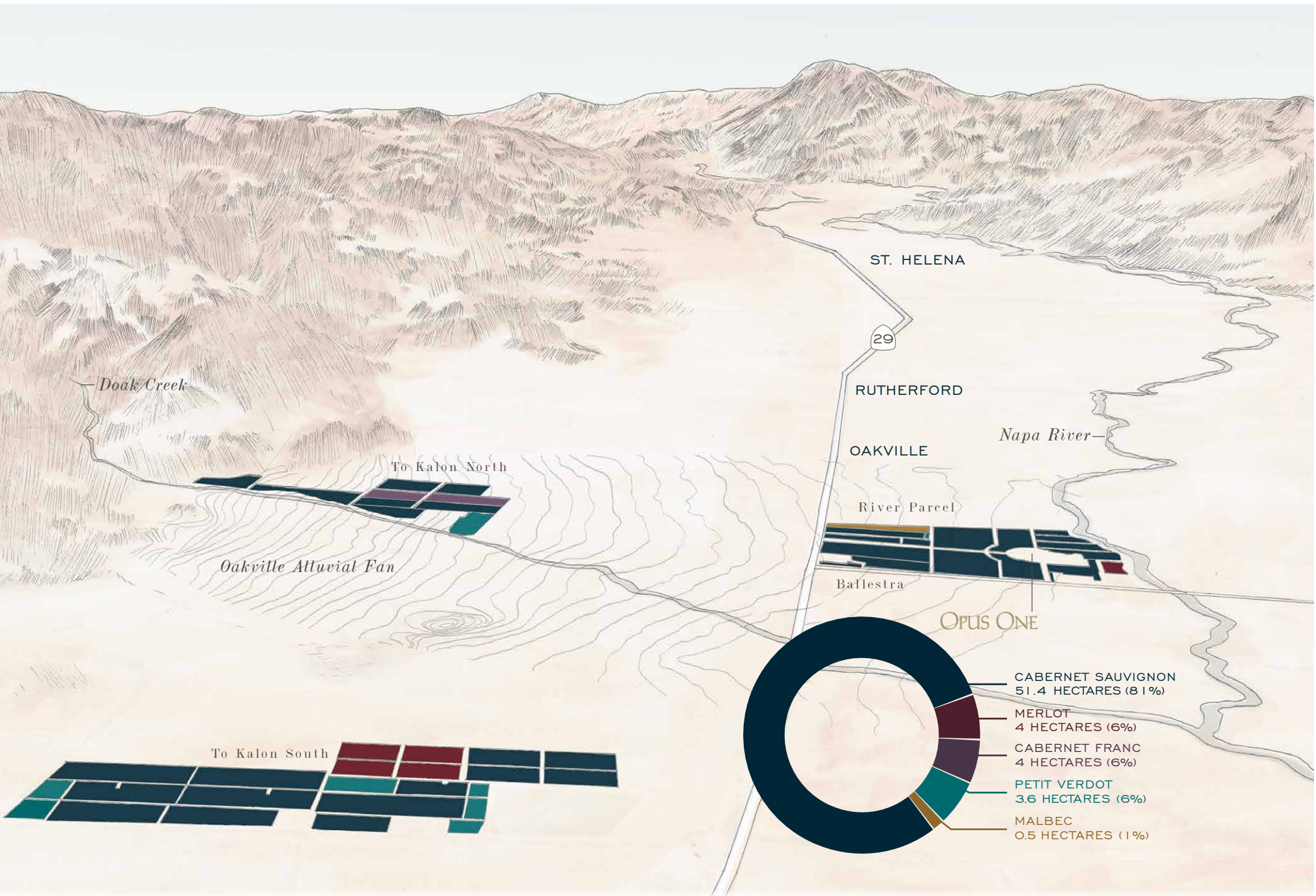
*Non-permanent water table level at 165cm*

300 CM

*Soil water holding capacity*

SOIL DETAILS FROM ST GEORGE PARCEL IN TO KALON SOUTH VINEYARD





MAP A COLLABORATION BY ENVISION GEO, EMILY LEWIS, DAVID HOWELL



COMMITMENT TO  
*Sustainability*

---

*Opus One has been certified as a green winery*

Opus One has been certified as a green winery as part of the Napa Valley Vintners–Napa Green initiative and remains committed to implementing more than 100 favorable and environmentally friendly practices.

As farmers and artisans deeply concerned with our collective future, Opus One recognizes that sustainability practices benefit the winery, our neighbors and our customers. The culture and internal practices at Opus One reflect our commitment to conservation of the land and responsible consumption of energy, water, waste management, transportation, purchasing and food.

Napa Green is one of only four sustainable winegrowing programs nationwide offering the opportunity for comprehensive soil-to-bottle certification in both the vineyard and winery. The initial step to becoming a Napa Green winery was simply to have a realistic sustainability commitment/mission statement publicly available.



2021  
SUSTAINABILITY  
EFFORTS

*Certification is not grandfathered. Each year, we are required to reapply to the program, outlining specifics on how we intend to improve over the year.*

ENERGY EFFICIENCY

*Achieve <20 kWh/case*

*\*as of March 2021, all electricity used at the winery comes from 100% renewable sources*

WATER EFFICIENCY

*Achieve <10 liters/liter of wine produced*

LANDSCAPE WATER EFFICIENCY

MARKETING MATERIALS

*Environmentally conscious strategy*

WASTE MANAGEMENT

*30% post-consumer waste in Direct to Consumer and Tasting Room bags or boxes*

*Eliminate styrofoam in shipping*



# *The Winemaking*

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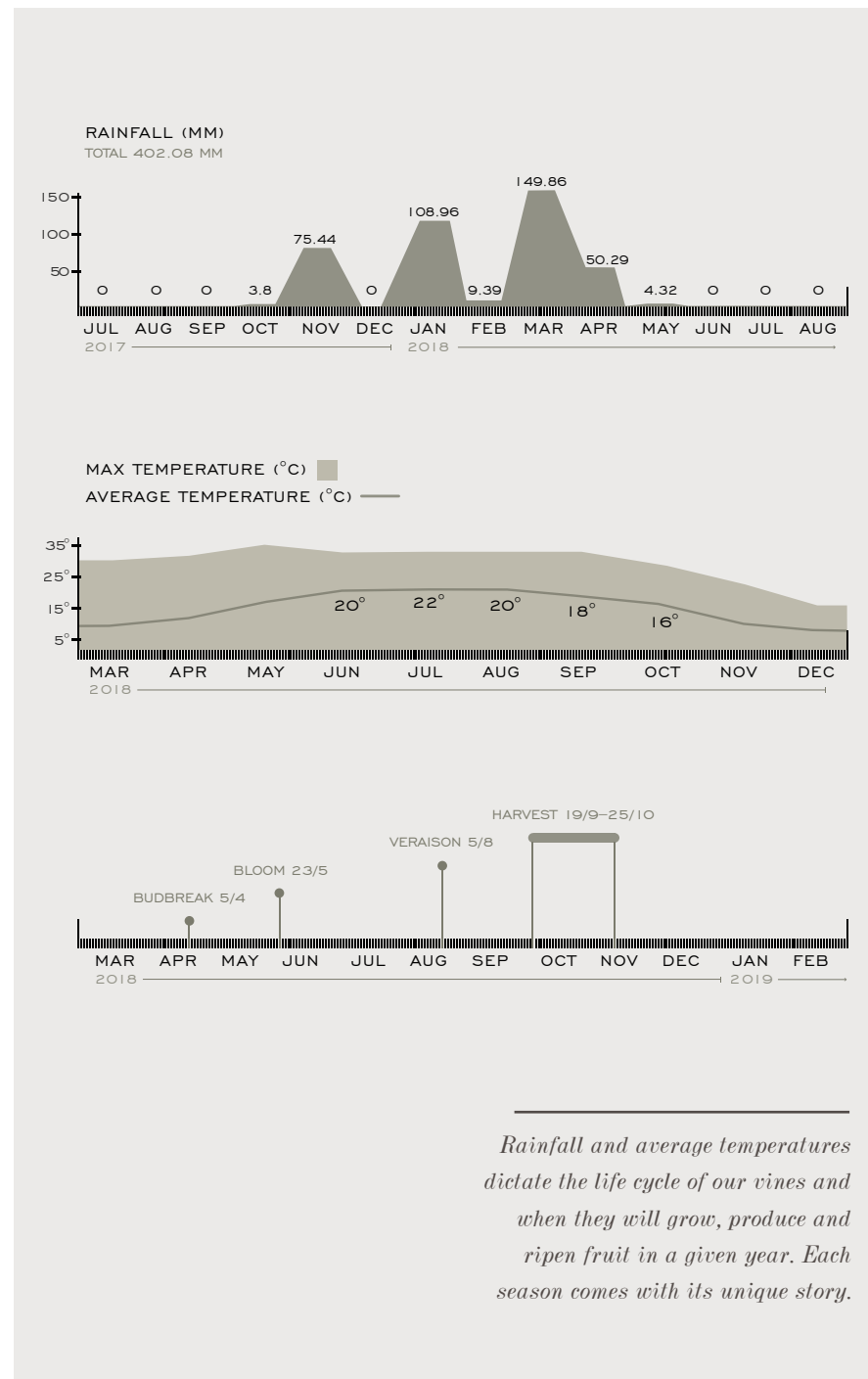
GROWING SEASON

NATIVE YEAST



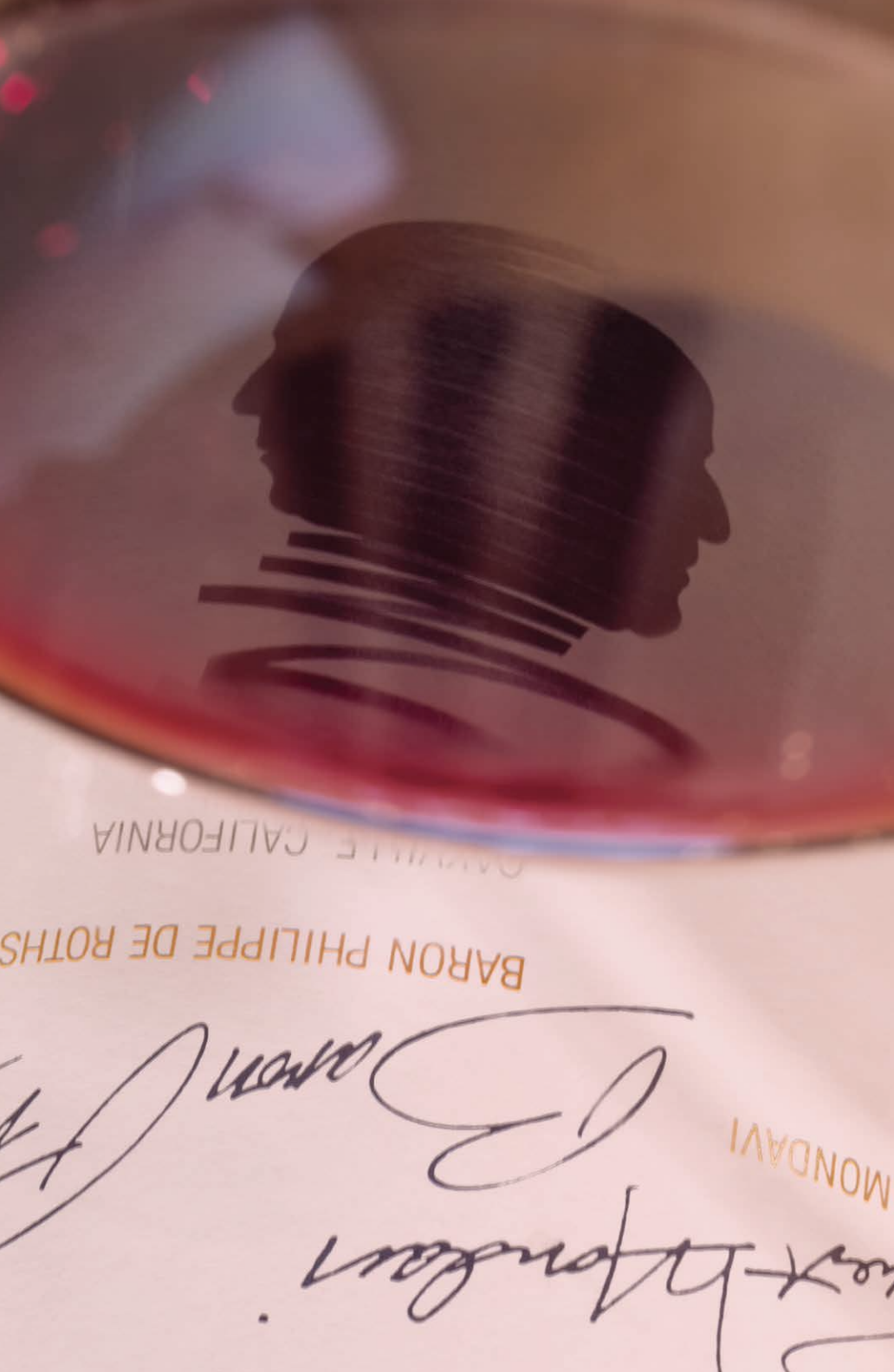
## Growing Season

2018 had limited rainfall; however, the timing of the rain in March was perfect, just prior to budbreak which ensured healthy shoot growth and fruit development. Phenolic development in 2018 occurred slightly later than in 2017; thus, more on trend in comparison to previous vintages. June brought high temperatures towards the end of the month. July, August and September were ideal in regards to temperature with no extreme heat waves, allowing the fruit to ripen evenly and giving our team the optimal choice of when to begin harvesting.



*Rainfall and average temperatures dictate the life cycle of our vines and when they will grow, produce and ripen fruit in a given year. Each season comes with its unique story.*





## *The Wine*

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2018 OPUS ONE

2016 OPUS ONE

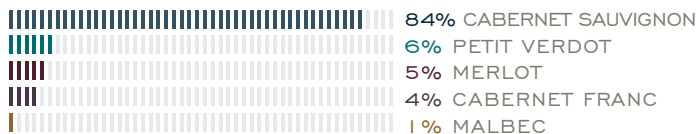
OVERTURE

2018  
*Opus One*

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The vineyards enjoyed idyllic growing conditions with consistent weather and milder temperatures in 2018. The beginning of the year was notably dry; however, well-timed rainfall just before budbreak provided the necessary water for canopy development. Flawless conditions ensued during flowering and fruit set which led to higher-than-average yields. While the season got off to a later start, veraison occurred only seven days later than the average which gave the fruit the necessary time to ripen perfectly. Harvest began on September 19 with a steady pace that continued until the last fruit arrived on October 25.

The Opus One 2018 offers profuse aromas of blackberry, cassis and black cherry. Elegant notes of violets, white pepper and rose petals follow and together they deliver a very seductive bouquet. The seamlessly layered flavors build to a crescendo of fresh and juicy black fruit, accented with hints of orange zest, licorice and dark chocolate. Beautifully balanced, the smooth round tannins and fresh acidity combine to create a soft, creamy mouthfeel and extend the flavors into a long persistent finish.



 18 DAYS OF SKIN CONTACT

 17 MONTHS IN 100% NEW FRENCH OAK



*Scan to learn  
more about  
this release*

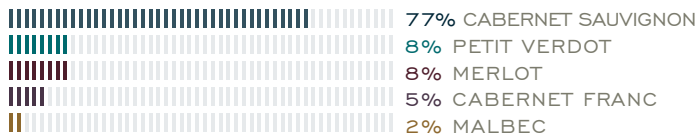


2016  
*Opus One*

LIBRARY LARGE FORMAT RELEASE  
1.5L

2016 marked the fifth consecutive year of drought in Northern California; however, our Oakville estate was fortunate to receive 724mm of rain, making the soil conditions ideal for budbreak, which began on March 7. Conditions in August were perfect for ripening and moderate temperatures persisted up until harvest with only a temporary heat spike in early September. Harvest began on September 9 under mild conditions which allowed the vineyard team to be more selective and work at a steady pace. As warming increased, so did the pace; harvest was completed on October 12.

The Opus One 2016 is remarkably elegant with aromas of fresh red and blue fruit, baking spices and vanilla and a delicate fragrance of spring florals. The initial bouquet is augmented by notes of sage, rosemary and black olive. Juicy flavors of black cherry and cassis flood the palate and creamy, fine-grained tannins deliver a delightfully round structure, finishing with touches of dark chocolate and espresso.



 17 DAYS OF SKIN CONTACT

 18 MONTHS IN 100% NEW FRENCH OAK



*Scan to learn  
more about  
this release*





## Overture

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Beginning 1993, Overture was created as a passion project made by the family for the family. It became an expression of the Opus One vineyards through a different aperture, more in the way we see and experience them on a daily basis. It is a wine of intention, tying together the stories we share of the growing seasons and the place we call home.

### WINEMAKING NOTES

Overture captures the essence of our estate across vintages and the exact blend and cellar approach will always differ from Opus One. Overture is primarily aged in new French oak with small amounts of one and two-year-old French oak barrels.

### TASTING NOTES

Overture expresses aromas of ripe dark fruits with subtle undertones of olive tapenade and dried herbs. The juicy mouthfeel delivers layered flavors of espresso, strawberry and lilac. Extended barrel aging provides a long, elegant finish with a satin texture.

VINTAGE COMPOSITION: 2018, 2017

LOT NUMBER: L240820



*Scan to learn  
more about  
this release*





# *The Winery*

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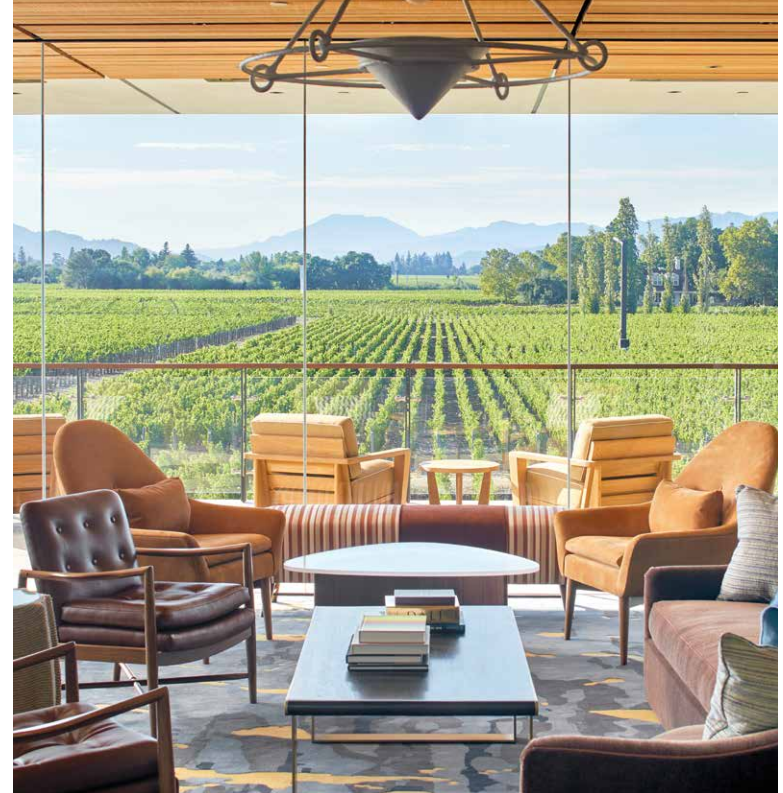
HOSPITALITY WITH HERITAGE

FOUNDERS' HISTORY

HOSPITALITY WITH  
*Heritage*



The Opus One Winery, completed in 1991, was designed by Scott Johnson of Johnson Fain and Pereira to embody the very nature of the unique partnership between Robert Mondavi and Baron Philippe de Rothschild. A modern, majestic exterior represents the contemporary nature of California while the intimate limestone courtyard evokes the old-world architecture of the Medoc region of France. The Opus One winery is a harmonious wedding of two cultures and represents the blending of tradition and innovation with ingenuity and environmental integrity. Initially accessible by invitation only, in 1995 the gates were formally opened to the public but without a planned space for guest tastings.



In 2016, Mr. Johnson was asked to return and envision a new tasting space for the winery's patrons. He was clear that he wanted to capture the spirit of Opus One in the 21<sup>st</sup> century vs. recreating a look from 1991. Marrying natural elements of stone and wood, enclosed by crystal-clear, glass panels that fill the area with natural light; he truly captured the intersection of man and nature. In late 2020, Opus One unveiled a unique tasting space, with sweeping views overlooking our estate vineyards, that allows us to fully share the remarkable story of our founders. Opus One looks forward to welcoming guests to the Partners' Room where a winery ambassador will guide visitors through a curated selection of Opus One, while they share insights into the viticulture and winemaking practices that make our wine so unique.



## FOUNDERS' *History*

---

The story of how Baron Philippe de Rothschild and Robert Mondavi came together to create the dream and vision of Opus One has been told many times since their fateful encounter at Chateau Mouton-Rothschild in 1978.

Both men shared a profound appreciation for the arts and believed deeply that wine itself is an art. To truly appreciate a great wine, one must understand the passions and the dreams of the winemaker.

Our founders understood this concept. Rather than focusing on the technical aspects of how their joint venture wine would be produced, they first imagined the unique style and quality of the wine. Their wine would be the first ever to seek to blend together two families' cultures and personalities. They imagined that this wine would incorporate and reflect the very best styles and elements of each families' wines at the very highest quality level.

Today, over forty years after their morning meeting at Chateau Mouton-Rothschild, we are pursuing the same goal: to produce one wine of the highest quality that seamlessly marries the heart and soul of each of our founding families.



## *Library Vintages*

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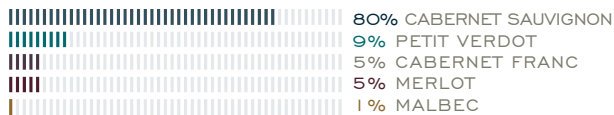
2017-2001

2000-1979

2017

The winter of 2017 ended a five-year drought with January recording the most rainfall in 20 years. The abundant showers continued into March, causing a modest delay in budbreak, and pushing bloom back by two weeks. Favorable weather in August provided optimal conditions for fruit development and maturation. Superb flavors and excellent ripening led to an earlier than expected harvest, which commenced on September 5 and concluded on October 14.

The Opus One 2017 offers a harmonious aromatic balance of rich dark fruit, stems of roses, and earthy forest floor. The juicy entry offers a round, silky mouthfeel and shows flavors of black cassis, black cherry and a hint of cocoa powder. The fine-grained, plush tannins evolve into a long, supple finish.

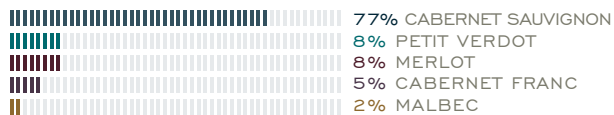


20 DAYS OF SKIN CONTACT 17 MONTHS IN NEW FRENCH OAK

2016

Drought conditions persisted for a fifth year; however, our estate still received 72.4cm of rain; making the soil conditions ideal for budbreak. Weather in August was perfect for ripening and continued up until harvest which began on September 9 and was completed on October 12.

The Opus One 2016 offers aromas of fresh red and blue fruit, baking spices and a hint of spring florals. The initial bouquet is augmented by nuanced notes of sage and black olive. Juicy flavors of black cherry and cassis flood the palate and creamy tannins deliver a delightfully round structure, leading to an enduring finish with touches of dark chocolate and espresso.

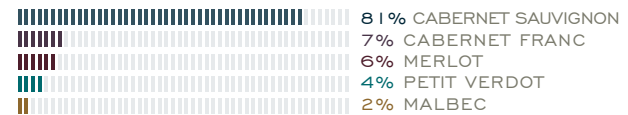


17 DAYS OF SKIN CONTACT 18 MONTHS IN NEW FRENCH OAK

2015

The 2015 growing season set a record for early bloom. Warm summer months led to an advanced veraison followed by perfect ripening conditions. Harvest began on September 1 with short pauses; heat spells and continued warmth allowed for the berries to be steadily picked at ideal maturity.

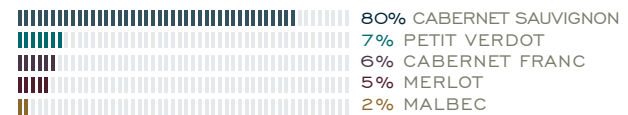
Initial dark fruit, spice and baking aromas in the 2015 Opus One are interwoven with seductive notes of violet, black tea, and sage. Silky, fine-grained tannins provide structure and a creamy texture. The wine finishes with fresh acidity and a rich lingering finish.



21 DAYS OF SKIN CONTACT 18 MONTHS IN NEW FRENCH OAK

2014

The 2014 vintage was precocious — marked by the earliest bud break in our history. Following a near-perfect growing season, harvest commenced on September 5 and was completed on October 7. This vintage exudes subtle aromas of fragrant florals and fresh garden herbs that give way to a rich blend of red cherry, blackberry and cassis. After a silky entry, dark fruit flavors emerge with hints of baking spice and black olive. Fine tannins offer a velvety texture that builds to a long, fresh finish with a touch of mocha.

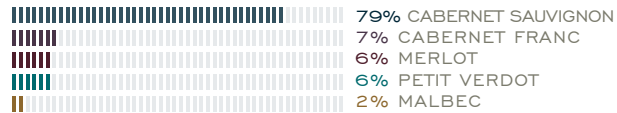


20 DAYS OF SKIN CONTACT 18 MONTHS IN NEW FRENCH OAK

2013-2012

2013

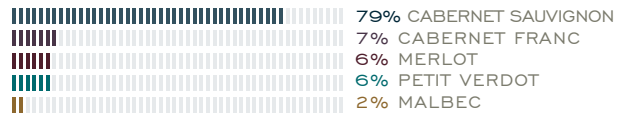
A very dry and unseasonably warm winter gave the vines an early start to the growing season and set in motion what would become an extraordinary vintage for Opus One. Flowering occurred under near-perfect conditions which led to excellent fruit set throughout our Oakville estate vineyards and ensured a bountiful harvest — though smaller than the previous year. The 2013 Opus One offers splendid aromas of blueberry, cassis and blackberries. A creamy entry gives way to layers of complexity.



18 DAYS OF SKIN CONTACT 17.5 MONTHS IN NEW FRENCH OAK

2012

Mother Nature favored the vintage with a superb growing season. At harvest, the fruit exhibited intense flavor, layers of complexity and excellent structure. The wine effuses dark fruit aromas accentuated by subtler notes of forest-floor and graphite. The wine's round mouthfeel and satiny tannins wrap around classic flavors of cassis, blackberry and black cherry. This refined and age-worthy wine offers lively acidity and a sturdy structure with a long lingering finish.



18 DAYS OF SKIN CONTACT 17.5 MONTHS IN NEW FRENCH OAK

2011-2010

2011

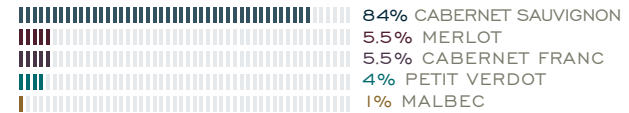
After a wet winter and spring, unseasonal rain fell during flowering. This resulted in lower yields which in turn increased flavor concentration at harvest. The 2011 vintage expresses fresh aromas of bright red fruits, bay leaf, herbes de provence, and cassis. The wine's round tannins and creamy texture envelop flavors of fresh cherry, cranberry, and boysenberry with a touch of dark chocolate. The wine simultaneously offers a satiny finish and a slight grip of tannin at the close.



17 DAYS OF SKIN CONTACT 18 MONTHS IN NEW FRENCH OAK

2010

The 2010 vintage will be remembered as a uniquely demanding year with unseasonably cold days, untimely rain fall, and surprisingly hot days. However, we left a sufficient number of leaves to avoid sunburn, assuring the success of the vintage. Harvest began on September 23 and concluded on October 23. Aromas of blackberry, rose petals, chocolate and espresso accentuate fruity and earthy nuances. Round velvety tannins enrobe a silky texture with a touch of minerality and flavors of dark fruit. The acidity and tannin structure promise a very long life ahead.



19 DAYS OF SKIN CONTACT 18 MONTHS IN NEW FRENCH OAK

2009-2008

2009

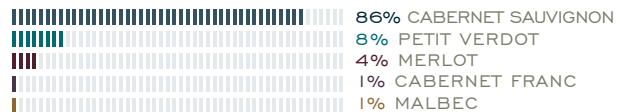
After two consecutive rainless springs, Opus One's vineyards received almost 150mm of rain in the spring of 2009. Cultivation and irrigation were adjusted to increase vine vigor and yield, striking a delicate balance in growing leaves adequate for photosynthesis but not so numerous as to mask fruit and over-emphasize herbal characters. The vintage saw cool temperatures during bloom and maturation with two short heat spells in September. The harvest began on September 21 under clear blue skies and concluded on October 20 after a record rainfall.



20 DAYS OF SKIN CONTACT 17 MONTHS IN NEW FRENCH OAK

2008

Extreme weather conditions in 2008, from an unseasonably cold April to an extended heat spell in September, led to Opus One's smallest per-acre yield in thirty vintages. Aromas of rose petals, cassis and black cherry in the 2008 combine with notes of marzipan and sandalwood. A satin texture enrobes the wine's smooth, round tannins, its bright acidity supporting a juicy and elegant mouthfeel. This precocious and remarkable wine offers a long finish, with traces of clove and dark chocolate.

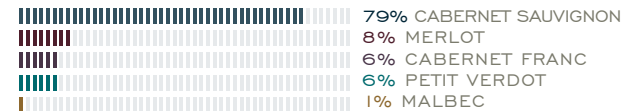


22 DAYS OF SKIN CONTACT 17 MONTHS IN NEW FRENCH OAK

2007-2005

2007

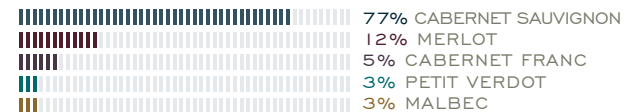
Picture perfect until late August, the 2007 vintage posed an unusual challenge, with a heat spell in September followed by rains and the threat of frost. Selective harvesting (the majority at night) produced a vintage recalling the generous 2001, with aromas of cassis, nutmeg, raspberries, cola, fresh oats, dark chocolate and forest floor. Polished, supple and harmoniously precise, the 2007 fuses a seamless mid-palate with soft yet sinewy tannins. The wine will age effortlessly for decades.



20 DAYS OF SKIN CONTACT 19 MONTHS IN NEW FRENCH OAK

2006

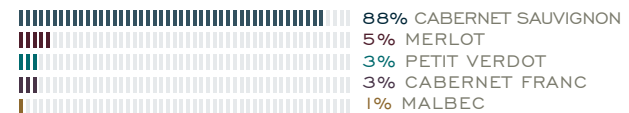
The vintage of 2006 saw the lowest average maximum temperature and lowest average solar radiation in twenty-five growing seasons. A saturated black-purple, the 2006 Opus One shows aromas of fresh cut roses, licorice, dark chocolate, blackberry pie, smoked bacon and sassafras. Simultaneously silky and dense on the palate, this unfinned wine offers flavors of cassis, espresso and zesty black cherry. The persistently smooth yet expansive finish of the 2006 promises long life in the bottle.



26 DAYS OF SKIN CONTACT 17 MONTHS IN NEW FRENCH OAK

2005

Frequent spring rains through the month of May led to a year of cool temperatures and slow ripening. The growing cycle was the longest recorded for Opus One's vineyards, with an extended harvest that ended on November 2. A voluptuous garnet, the 2005 vintage offers concentrated aromas of blueberry, rose petals, white truffle, licorice and nutmeg. Flavors of cassis, black olives, raspberry and dark chocolate culminate in a long and luscious finish.

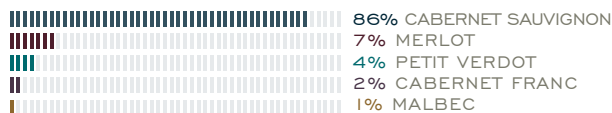


29 DAYS OF SKIN CONTACT 18 MONTHS IN NEW FRENCH OAK

## 2004-2003

### 2004

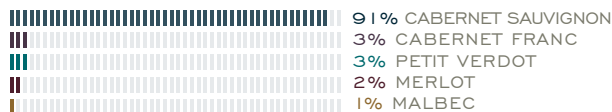
The vintage of 2004 saw an early and compact harvest, which ended October 1 with the lowest per-acre yield since 1987. Showing a lustrous dark ruby, the 2004 Opus One presents aromas of violets, cedar, black tea leaves, black pepper and brioche. A soft, creamy entry gives way to a concentrated mid-palate that expands in the mouth and lingers on the finish. Elements of cassis, toffee and cocoa round out the rich flavors of the wine. Intense fruit, bright acid and sturdy tannins promise resilience and longevity.



25 DAYS OF SKIN CONTACT 17 MONTHS IN NEW FRENCH OAK

### 2003

The harvest of 2003 began on September 17 and concluded on November 2, the day before the start of heavy autumn rains. A moderately deep garnet, the 2003 Opus One offers aromas of blackberry, plum, hazelnut, graphite, olive oil, cocoa and dried cherries. The wine presents a soft entry with rich, flannel-like tannins supporting a sweetness and purity of balance. Showing the vibrant blackberry and black cherry fruit of Oakville, the wine also recalls the elegance of Bordeaux. Nuances of dark chocolate, black licorice and herbs linger on the finish.

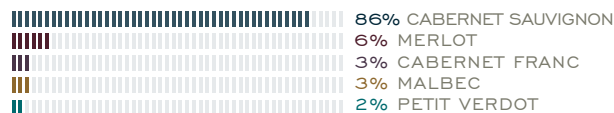


32 DAYS OF SKIN CONTACT 17 MONTHS IN NEW FRENCH OAK

## 2002-2001

### 2002

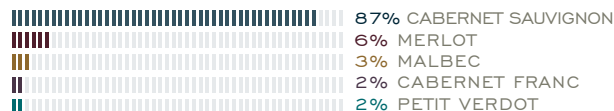
Opus One thinned the 2002 vintage to the lowest per-acre yield in a decade, balancing the fruit with its canopy of leaves while encouraging high quality and concentration in the berries. Showing nuances of dried strawberry, vanilla bean and mocha in the nose, the wine offers lavish flavors of cassis, black cherry, plum and espresso. A marriage of richness and restraint, the wine combines a lean, vibrant entry with profound mid-palate density. Silky tannins and a seamless balance enhance a long, unwavering finish accented by bittersweet chocolate and a hint of smoke.



32 DAYS OF SKIN CONTACT 20 MONTHS IN NEW FRENCH OAK

### 2001

Vintage 2001 produced small, concentrated berries and an excellent, unhurried harvest. The time from bloom to harvest was quite long at 133 days for Cabernet Sauvignon. The 2001 Opus One shows aromas of black currant, black cherry liqueur, plum, and fresh vanilla, with hints of graham cracker and black peppercorn. A supple, creamy entry is followed by intense flavors of ripe black cherry, cassis, and dark chocolate, finishing with lingering black fruit and savory spice.



32 DAYS OF SKIN CONTACT 17 MONTHS IN NEW FRENCH OAK






## 2000

 CABERNET SAUVIGNON 84% · MERLOT 6% · CABERNET FRANC 5%  
MALBEC 3% · PETIT VERDOT 2%

 44 DAYS

 19 MONTHS IN NEW FRENCH OAK

## 1999

 CABERNET SAUVIGNON 84% · MERLOT 7% · CABERNET FRANC 5%  
MALBEC 3% · PETIT VERDOT 1%

 40 DAYS

 17 MONTHS IN NEW FRENCH OAK

## 1998

 CABERNET SAUVIGNON 91% · CABERNET FRANC 7% · MERLOT 1%  
PETIT VERDOT 1%

 36 DAYS

 16 MONTHS IN NEW FRENCH OAK

## 1997

 CABERNET SAUVIGNON 82% · CABERNET FRANC 8% · MERLOT 5%  
MALBEC 4% · PETIT VERDOT 1%

 32 DAYS

 18 MONTHS IN NEW FRENCH OAK

## 1996

 CABERNET SAUVIGNON 86% · CABERNET FRANC 8% · MERLOT 3%  
MALBEC 3%

 37 DAYS

 19 MONTHS IN NEW FRENCH OAK

## 1995

 CABERNET SAUVIGNON 86% · CABERNET FRANC 7% · MERLOT 5%  
MALBEC 2%

 39 DAYS

 18 MONTHS IN NEW FRENCH OAK




## 1994

 CABERNET SAUVIGNON 93% · CABERNET FRANC 4% · MERLOT 2%  
MALBEC 1%




 43 DAYS

 18 MONTHS IN NEW FRENCH OAK




1993

 CABERNET SAUVIGNON 89% · CABERNET FRANC 7% · MERLOT 4%  
 42 DAYS  
 18 MONTHS IN NEW FRENCH OAK



1992

 CABERNET SAUVIGNON 89% · CABERNET FRANC 8% · MERLOT 3%  
 38 DAYS  
 17 MONTHS IN NEW FRENCH OAK




1991

 CABERNET SAUVIGNON 93% · CABERNET FRANC 6% · MERLOT 1%  
 33 DAYS  
 15 MONTHS IN NEW FRENCH OAK




1990

 CABERNET SAUVIGNON 87% · CABERNET FRANC 10% · MERLOT 3%  
 30 DAYS  
 18 MONTHS IN NEW FRENCH OAK




1989

 CABERNET SAUVIGNON 97% · MERLOT 2% · CABERNET FRANC 1%  
 31 DAYS  
 17 MONTHS IN NEW FRENCH OAK



1988

 CABERNET SAUVIGNON 85% · CABERNET FRANC 13% · MERLOT 2%  
 28 DAYS  
 18 MONTHS IN NEW FRENCH OAK


1987

 CABERNET SAUVIGNON 96% · CABERNET FRANC 3% · MERLOT 1%  
 24 DAYS  
 18 MONTHS IN NEW FRENCH OAK

1986

 CABERNET SAUVIGNON 87% · CABERNET FRANC 9% · MERLOT 4%  
 21 DAYS  
 18 MONTHS IN NEW FRENCH OAK




1985

 CABERNET SAUVIGNON 90% · MERLOT 6% · CABERNET FRANC 4%  
 21 DAYS  
 17 MONTHS IN NEW FRENCH OAK




1984

 CABERNET SAUVIGNON 97% · CABERNET FRANC 3%  
 17 DAYS  
 19 MONTHS IN NEW FRENCH OAK

1983

 CABERNET SAUVIGNON 80% · CABERNET FRANC 13% · MERLOT 7%  
 16 DAYS  
 23 MONTHS IN NEW FRENCH OAK

1982

 CABERNET SAUVIGNON 82% · CABERNET FRANC 16% · MERLOT 2%  
 9 DAYS  
 23 MONTHS IN NEW FRENCH OAK




1981

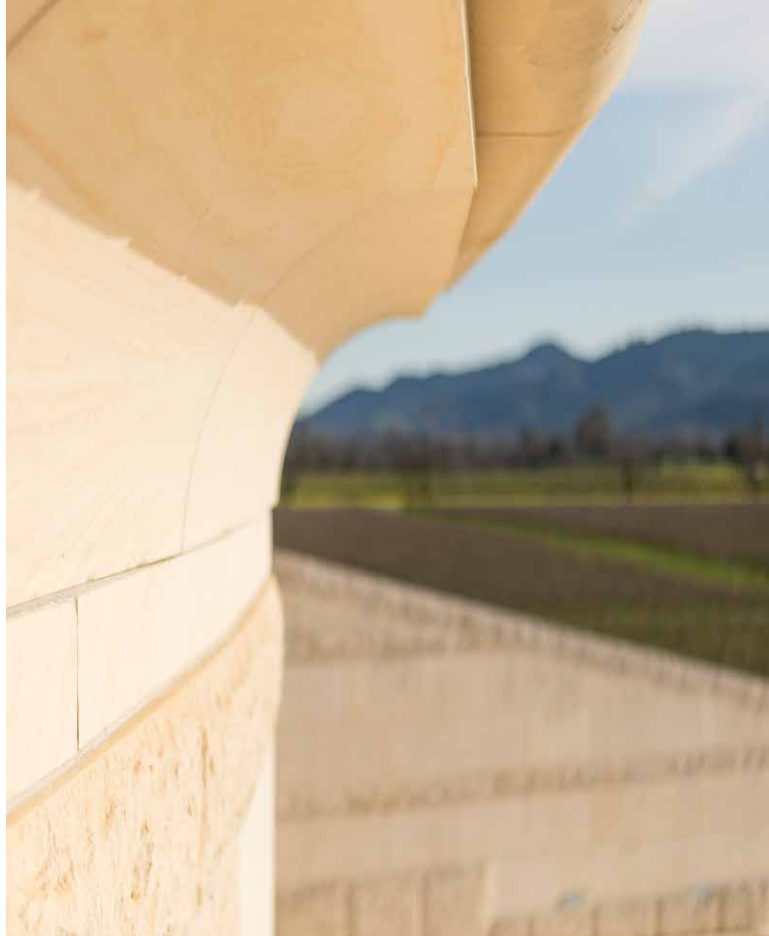
 CABERNET SAUVIGNON 93% · CABERNET FRANC 7%  
 10 DAYS  
 22 MONTHS IN NEW FRENCH OAK

1980

 CABERNET SAUVIGNON 96% · CABERNET FRANC 4%  
 10 DAYS  
 25 MONTHS IN NEW FRENCH OAK

1979

 CABERNET SAUVIGNON 80% · CABERNET FRANC 16% · MERLOT 4%  
 10 DAYS  
 24 MONTHS IN NEW FRENCH OAK



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*“By honoring the world of the senses,  
of memory and emotions, the rites of the table  
express our humanity.”*

—MARGRIT MONDAVI

# OPUS ONE

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